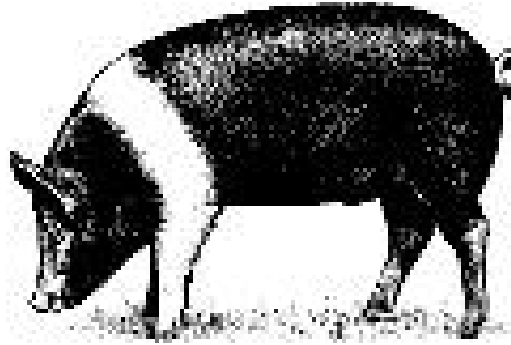


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SANITATION PERFORMANCE STANDARDS

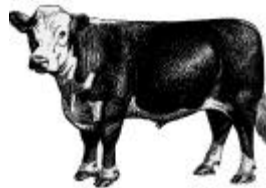
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PART I - AUTHORITY

The Wholesome Meat Act (WMA), Regulations, and FSIS Directives provide the authority, requirements, policies, and standards related to sanitation.

FSIS requirements for sanitation are found in three references in Part 307 and in all of Part 416.

- 307.1, 307.2, 307.3, 307.7 Facilities For Inspection
- 416.1 through 416.6 Sanitation Performance Standards
- 416.11 through 416.17 Sanitation Standard Operating Procedures (SSOP)



PART II. SANITATION PERFORMANCE STANDARDS

Effective January 25, 2000, FSIS implemented Regulations 416.1 through 416.6, which describe the sanitation performance standards. The sanitation regulations listed in Regulation 308 have been cancelled. The new Sanitation Regulations, 416.1-416.6 are found in **Attachment I.**

Sanitation Performance Standards, 06D01, are found in **Attachment II.**

The Regulation Cross-reference Chart of FSIS Directive 11,000.1 is found in **Attachment III.**

It is important to note that establishments that met the relevant sanitation requirements before the new rule do not have to do anything differently to continue to be in compliance. The new rule allows establishments to use different and varying means to meet the performance standards. The required results are the same: establishments must **prevent insanitary conditions** that could lead to adulterated product. Performance standards are results-oriented.

The Agency has compiled the Sanitation Performance Standards Compliance Guide as an industry guideline--a suggestion – for meeting the sanitation performance standards. The guide is, essentially, a compilation of the old regulatory requirements and methods FSIS previously mandated to meet those requirements. The Guide is available on the internet at <http://www.fsis.usda.gov/OA/haccp/haccp-guide.htm>. It is important to remember that guidelines are **not** enforceable.

PBIS will schedule ISP procedure **06D01** to verify that establishments are operating in

accordance with sanitation performance standards. To verify, inspectors

- directly observe conditions
- review company records

When PBIS schedules 06D01, select one or more activities to verify the adequacy of the sanitation performance standards. Choose from those listed in the regulations and in the ISP procedure description.

FSIS Directive 11,000.1 Sanitation Performance Standards is written in plain language that uses a question and answer format. The format is as follows:

- What the regulatory performance standards are for that procedure.
- What the performance standards mean.
- How compliance is verified.

Performance Standards

- ***Grounds and Pest Control***
 - Establishments are responsible for preventing sources of adulteration of product, even if the cause of the adulteration originates from conditions outside the designated boundaries of the establishment.
 - The pest management program does **not** have to be written.
 - Documents regarding chemicals used, including pesticides, must be available for FSIS review upon request.
 - The inspector performs normal operational sanitation checks to verify this standard.
 - ◆ Observe the grounds for accumulations of trash, debris, or old equipment.
 - ◆ Determine whether the pest control program is effective in preventing pests and vermin.
 - ◆ See that pesticides are properly stored, labeled, and applied in accordance with label instructions.
 - ◆ Review supporting chemical documentation, i.e., EPA registration, labels and uses.
- ***Construction***
 - Observe whether buildings are sound and kept in good repair.
 - Establishments can process, handle, or store edible and inedible product in the same room as long as time or space separates them.
 - Perform normal operational sanitation checks to verify this standard.

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- ♦ Observe the condition of the buildings, walls, ceilings, and floors. Are they in good repair?
- ♦ Observe the walls, floors, and ceilings. Are they made of durable materials impervious to moisture?
- ♦ Observe doors and windows. Do they prevent entrance of vermin?
- ♦ Check areas where both edible and inedible products are processed, handled, or stored to ensure they are kept separate.
- ***Light***
 - Lighting must be of good quality and well distributed to allow monitoring of sanitary conditions.
 - FSIS is not rescinding the lighting requirements for inspector and reprocessing stations.
 - ♦ A minimum of 50 foot candles of shadow –free lighting is required at the inspection surfaces at the ***Head, Viscera, and Carcass Inspection*** stations.
 - Perform normal operational sanitation checks to verify this standard.
 - ♦ Observe whether lighting is adequate to examine product, monitor, and maintain sanitary conditions throughout the establishment.
 - ♦ Check the lighting at the inspector and reprocessing stations.
- ***Ventilation***
 - FSIS does not expect an establishment's ventilation to completely eliminate all odors, vapors, and condensation, but it must control them to prevent adulteration of product or the creation of insanitary conditions.
 - The inspector performs normal operational sanitation checks to verify this standard.
 - ♦ Observe ventilation systems.
 - ♦ Meet with plant management
 - ♦ Review records.
- ***Plumbing and Sewage***
 - The establishment must ensure that plumbing and sewage systems provide an adequate supply of potable water and remove waste and sewage without adulterating product or

creating insanitary conditions.

- Perform normal operational sanitation checks to verify this standard.
 - ♦ Check that water quantities are sufficient where needed.
 - ♦ Check for cross-connection between potable and non-potable water.
 - ♦ Observe that the plumbing system prevents adulteration.
 - ♦ Check floors for proper drainage.
 - ♦ Ask about backflow prevention devices. **Backflow** is the flow of water or other substances into the pipes of a potable water supply from any source other than its intended source. A cross-connection must exist between the potable water and a nonpotable liquid for backflow to occur. The following examples describe how cross-connections can occur.
 1. Pipes carrying nonpotable water are physically connected to the potable water lines.
 2. A water hose is placed in a pool of water on the floor or in a floor drain. Liquid flows from the area of higher pressure to the area of lower pressure. If the pressure in the drain is higher than the pressure in the hose, such as when there is a break in the pipe, or a when a major water outlet such as a fire hydrant is opened, contaminants can enter the potable water supply.
 3. Water inlets are submerged below the liquid level in water-using equipment.**Backsiphonage** is one type of backflow that can occur when a partial vacuum forms in a water line.
 - ♦ Check documentation if the sewage disposal system is a private system.
- ***Water Supply and Water, Ice, and Solution Reuse***
 - Certifications of water potability provided by the state or local governments must show whether water meets the EPA requirements. Certification of potability must be available to FSIS upon request.
 - ♦ There is not a mandatory renewal period for water from a municipal source. Certification is renewed only if there is a change in the water system that affects potability.
 - ♦ A potability report is required twice a year for water from a private well.
 - Establishments can reuse water if it does not adulterate product or create insanitary conditions.
 - Water can be reused only for the same purpose.
 - ♦ Water used in making not-ready-to-eat products can only be reused for other not-

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- ready-to-eat product purposes. For example, an establishment can reuse hog scald vat water in a scalding tank.
- ♦ Water used in making ready-to-eat products can only be reused to make other ready-to-eat products.
- Perform normal operational sanitation checks to verify this standard.
 - ♦ Check potability certificates and water reuse programs.
 - ♦ Look for enough water pressure, adequate hot water supply, and dead-end pipes.
 - ♦ Review records of backflow prevention devices.
 - ♦ Check for cross-connections.
- *Dressing Rooms and Lavatories*
 - FSIS does not mandate how many lavatories are required. The company follows OSHA standards for lavatories.
 - Lavatory facilities must be in good repair and maintained in a sanitary manner.
 - Perform normal operational sanitation checks to verify this standard.
 - ♦ Observe dressing rooms and lavatories. Are they sanitary?
 - ♦ Check for hot and cold running water, soap, and towels.
 - ♦ Observe receptacles. Are they clean?
- *Equipment - Utensils*
 - Establishments may use any **effective** method to clean utensils and equipment and maintain a sanitary condition. FSIS no longer requires the use of 180° F. water or approved disinfectants for sanitizing equipment.
 - The inspector performs normal operational sanitation checks to verify this standard.
 - ♦ Check equipment and utensils to ensure they are sanitary and able to be cleaned.
 - ♦ Check receptacles for storing inedible product so see they are properly and conspicuously marked.
- *Sanitary Operations*
 - Establishments may use extended cleanup procedures without prior approval by FSIS. Extended cleanup procedures should be incorporated into the SSOP.
 - Meat and poultry should not come in contact with non-food contact surfaces.
 - Non-food contact surfaces should be properly cleaned and sanitized to prevent potential adulteration of product.

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- FSIS no longer approves chemicals (non-food compounds and proprietary substances).
- Documentation substantiating the safety of a chemical used in a food-processing operation must be available to FSIS for review.
- The establishment is responsible for ensuring that all chemicals used are safe and used for their intended purposes.
- Perform normal operational sanitation checks to verify this standard.
 - ♦ Review records associated with extended cleanup procedures.
 - ♦ Observe whether equipment and utensils are properly cleaned and sanitized.
 - ♦ Check to see if compounds are used properly.
 - ♦ Check safety documentation on cleaning compounds in use.
 - ♦ Observe the storage, handling, and loading of product to see whether sanitary conditions are maintained.
- ***Employee Hygiene***
 - Specific types of unhygienic practices have been removed from the regulations.
 - Continue to take action against any unhygienic practice that could result in insanitary conditions or adulterated product.
 - ♦ Observe whether employees engage in unhygienic practices.
 - ♦ Observe whether employees change dirty garments for clean ones when appropriate.
 - ♦ Observe whether employees with an infectious disease or condition handle product.
- ***Custom Exempt Facilities***
 - This is **not** a requirement in federally inspected plants.
 - Custom facilities must be maintained in a sanitary manner.
 - Custom product must be marked "Not For Sale."

Enforcement Action

If an establishment has not complied with a sanitation performance standard and product is not directly contaminated, determine the extent of the noncompliance before taking action.

- If there is a high probability that it will result in product adulteration, take regulatory control action (retain the product or reject the equipment) and complete an NR.
- If noncompliance will not cause immediate danger to the product, notify the establishment and write an NR.

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- If the sanitary situation is less than perfect but not noncompliance, notify the establishment but do **not** write an NR.

The IIC determines whether there is a trend of performance standard noncompliance. He or she compiles all the NRs related to the standard in question, making sure the NRs indicate that the establishment has repeatedly failed to meet sanitation performance standards and has not successfully implemented corrective and preventive measures. A trend can involve different types of noncompliance related to a single performance standard.

When a trend is identified, the IIC takes the following steps.

1. Inform the establishment that a trend has been identified.
2. Contact the District Office and provide all relevant information.
3. If the District Office agrees there is a trend, the District Manager prepares a Notice of Intent to Suspend Inspection, which gives the company 3 days to respond with corrective actions and preventive measures.

Nonfood Compounds and Proprietary Substances

Use of chemicals (Nonfood Compounds and Proprietary Substances) Attachment IV in FSIS Directive 11,000.1.

FSIS has discontinued the practice of reviewing and approving nonfood and proprietary substances before they are used in meat and poultry plants.

However, FSIS still requires that meat and poultry be neither adulterated or misbranded through the misuse of proprietary substances and nonfood compounds. In attachment IV, are listed typical and appropriate uses of the various types of chemicals, as well as the safety concerns regarding each chemical use. Many of which are followed by a code (formerly a letter and a number, e.g. "E 1").

There is an informative section concerning the standards, and how pesticides should be used.

A way to verify if chemicals are being used correctly is to review the documentation showing that the chemical can be used in a food processing plant. Such documentation is required to be available for review (9CFR 416.4(c))

In some cases, other Federal Agencies require that chemicals meet their regulatory requirements. For example, EPA requires chemicals be registered with EPA, and used only in accordance with approved instructions. Plants must have this documentation indicating they meet these requirements.

Other chemicals, such as food contact surface sanitizers and lubricants used in food processing areas must meet FDA requirements. Plants must have documentation showing this.

Many chemical uses (anti-slip compounds, laundry soaps, etc.) are not approved for use by any Federal Agency. Plants will likely have labels, instructions, or letters of guarantee to substantiate the safety of these chemicals. Chemicals may have been previously approved by USDA or FSIS and the formulation and use has not changed since that approval.

Hand Care Treatments

What are examples of hand care treatments?

Handwashing compounds for use in all departments. (formerly “E1”).

Handwashing and sanitizing compounds. (formerly “E2”)

Hand sanitizing compounds. (formerly “E3”)

Hand creams, lotions, and cleaners. (formerly “E4”)

WORKSHOP

Refer to the module to fill in the blanks.

- _____ will schedule _____ procedure 06D01 to _____ that establishments are operating in accordance with _____ performance standards.
- The _____ management program does **not** have to be _____.
- Lighting must be of good _____ and well _____ to allow monitoring of sanitary _____.
- FSIS is not rescinding the lighting requirements for inspector _____ stations and _____ stations.
- FSIS does _____ expect an establishment's ventilation to completely _____ all odors, _____, and condensation, but it must _____ them to prevent adulteration of _____ or the creation of insanitary conditions.
- The establishment must ensure that plumbing and _____ systems provide an adequate supply of _____ water and _____ waste and sewage _____ adulterating product or creating insanitary conditions.
- _____ is the flow of water or _____ substances into the pipes of a potable _____ supply from any source other than its intended source.
- There is not a mandatory _____ period for water from a _____ source. Certification is renewed only if there is a _____ in the water system that affects potability.
- Water can be reused only for the _____ purpose.
- FSIS does not mandate how many lavatories are required. The company follows _____ standards for lavatories.

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- Lavatory facilities must be in good _____ and maintained in a sanitary manner.
- Establishments may use any _____ to clean _____ and equipment and _____ a sanitary condition.
- Extended _____ procedures should be incorporated into the _____.
- FSIS no longer approves _____ (non-_____ compounds and proprietary substances).
- Take action against any _____ practice _____ could _____ in insanitary conditions or adulteration of product.
- The _____ determines whether there is a _____ of performance standards noncompliance.
- A trend can involve different _____ of noncompliance related to a _____ performance standard.
- If the District Office agrees there is a trend, the District Manager prepares a _____ of _____ to Suspend Inspection, which _____ the company _____ days to respond _____ appropriate corrective actions and preventive measures.

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Part 2 of 4. In the Word Find Puzzle below, find the underlined words from Part 1.

WORD FIND PUZZLE

W	E	E	S	S	M	V	N	R	E	S	U	L	T	I	T	P	W	K	A
B	L	L	N	W	L	E	O	E	F	F	E	C	T	I	V	E	O	I	S
L	I	A	O	K	W	R	T	P	D	K	H	K	R	C	M	W	E	S	I
O	M	P	I	K	P	I	I	R	E	O	W	W	E	E	L	G	N	I	S
R	I	I	T	K	R	F	C	O	O	N	H	T	N	W	A	N	N	K	P
T	N	C	I	W	O	Y	E	C	K	M	N	T	D	W	F	O	O	D	D
N	A	I	D	W	D	S	B	E	K	W	T	I	E	M	U	I	T	W	E
O	T	N	N	K	U	A	I	S	W	T	A	S	A	M	S	T	K	R	T
C	E	U	O	W	C	N	W	S	C	H	W	T	O	T	S	A	M	E	U
K	A	M	C	K	T	I	W	I	T	A	T	S	E	P	N	T	P	H	B
R	H	E	F	E	T	V	N	N	K	T	E	N	V	R	K	I	T	T	I
K	S	L	N	H	I	E	Y	G	N	R	I	A	P	E	R	N	A	O	R
W	O	T	O	W	I	T	H	S	T	A	P	N	O	W	I	A	S	M	T
W	T	U	A	G	I	W	R	Y	H	O	Y	U	T	E	N	S	I	L	S
C	T	O	Y	L	N	K	P	D	R	P	U	N	A	E	L	C	B	I	I
T	C	H	A	N	G	E	W	S	E	V	I	G	B	I	K	O	P	W	D
W	N	U	W	N	S	R	E	N	E	W	A	L	L	R	E	M	O	V	E
U	Q	S	C	H	E	M	I	C	A	L	S	N	E	T	T	I	R	W	K

Part 3 of 4. Mark all the unused W's and K's in the puzzle.

Part 4 of 4. Reading left to right (like a book), transfer each of the remaining unused letters into the blanks below to spell out the hidden message.

_____.

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